



Fats, Oil and Grease: Best Management Practices Plan

Revised 9/24/2013

Fats, Oil and Grease Best Management Practices Plan

Cypress Grove Chevre will implement the following Best Management Practices (BMPs) in order to minimize the amount of Fats, Oil and Grease in their wastewater discharge until a final pretreatment system is installed at the facility:

1. Dry wipe all heavily soiled equipment and floors prior to rinsing with hot water. This will reduce the amount of FOG from cheese and cheese particles entering the wastewater system
2. Reduce temperature of initial rinse water to less than 140 degrees Fahrenheit. Temperatures above 140 degrees Fahrenheit can dissolve grease and may contribute to FOG passing through the grease interceptor system.
3. Train all creamery employees in the FOG Best Management Practices.

FOG 101

What is FOG?

FOG refers to Fats, Oils and Grease that are produced during many types of food manufacturing or preparation processes. In our particular case, it refers to the fats in our milk and cheese that are rinsed down the drain and make it into the City's wastewater system.

Why is FOG important?

When FOG is poured or washed down the drain it creates problems at our facility, in the sanitary sewer, and at the wastewater treatment plant. Improper handling of FOG can lead to a sewage back up, create odor problems, and attract pests and vermin to our facility.

We also have a wastewater discharge permit that allows only a certain amount of FOGs to be discharged to the City's wastewater system. When our wastewater and the FOGs exceeds our discharge limits we can be fined or be forced to upgrade our wastewater treatment system, both of which are high cost compared to taking the time to clean up your work area properly to minimize the amount of cheese and milk that goes down the drain.

How do we make sure we stay below our FOG limits?

The simple answer is really straightforward. Don't let cheese or milk go down the drain! More specifically, follow these Best Management Practices:

DRY WIPE: Dry wipe all heavily soiled equipment and floors prior to rinsing with hot water. This will reduce the amount of FOG from cheese and cheese particles entering the wastewater system

DO NOT RINSE CHEESE WITH VERY HOT WATER: Reduce temperature of initial rinse water to less than 140 degrees Fahrenheit. Temperatures above 140 degrees Fahrenheit can dissolve grease and may contribute to FOG passing through the grease interceptor system.

Class Roster / Sign-In Sheet

Course Name: Fats, Oils and Grease: BMP Plan

Course Number: CRS0001114

Course Version: 1

Document Version:

Trainer: Estes, David

Begin: 10/7/2013 12:15 PM

End: 10/7/2013 12:45 PM

Location: Lunchroom

Capacity: 44

Session ID: 1151

Notes:

Students

Personnel Name	Number	Group	Job Role(s)	Student Signature / Date	Status
Ayala, Paola	PSN0001019	Creamery	Data Entry/Warehouse Coord.	Paola Ayala Subias	Enrolled
Baker, Travis	PSN0001125	Creamery	Express Personnel Temp		Enrolled
Bennett Clayton	PSN0001123	Creamery	Express Personnel Temp		Enrolled
Brackenbury, Steve	PSN0001003	Creamery	Creamery Manager	Steve Brackenbury	Enrolled
Carino, Ricardo	PSN0001069	Creamery	Creamery Team Member	Ricardo Carino Guz	Enrolled
Cobian, Ila	PSN0001114	Creamery	Express Personnel Temp	Ila Cobian Gama	Enrolled
Collins, Marin	PSN0001116	Creamery	Creamery Team Member	Marin Collins	Enrolled
Cuevas, Gilberto	PSN0001012	Creamery	Creamery Team Member	Gilberto Cuevas	Enrolled
Fernandez, Silvia	PSN0001117	Creamery	Creamery Team Member	Silvia Fernandez	Enrolled
Fraser-Herron, Ian	PSN0001110	Creamery	Express Personnel Temp		Enrolled
Groth, Janet	PSN0001115	Creamery	Express Personnel Temp		Enrolled
Hanes, Christopher	PSN0001118	Creamery	Creamery Team Member	Christopher Hanes	Enrolled
Henry, Dan	PSN0001093	Creamery	Creamery Team Member		Enrolled
Hernandez, Hugo	PSN0001005	Creamery	Creamery Team Member	Hugo Hernandez R.	Enrolled

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Hernandez, Ruben	PSN0001004	Creamery	Creamery Team Member	Ruben M Hernandez	Enrolled
Herrera, Efigenio	PSN0001006	Creamery	Line Leader	Efigenio Herrera	Enrolled
Kuruc, Seim	PSN0001007	Creamery	Creamery Team Member	Seim Kuruc	Enrolled
Marcus, Howard	PSN0001120	Creamery	Creamery Team Member	Howard Marcus	Enrolled
Martin, Taylor	PSN0001124	Creamery	Express Personnel Temp	Taylor Martin	Enrolled
Martinez, Jesus	PSN0001119	Creamery	Creamery Team Member	Jesus Martinez	Enrolled
Martinez, Vicky	PSN0001020	Creamery	Creamery Team Member	Vicky Martinez	Enrolled
Mendez, Maria	PSN0001022	Creamery	Creamery Team Member	Out on Family leave	Enrolled
Mendoza, Rosa	PSN0001021	Creamery	Creamery Team Member	Rosa Mendoza	Enrolled
Mikeshin, Will	PSN0001121	Creamery	Express Personnel Temp	Will Mikeshin	Enrolled
Miranda, Elias	PSN0001018	Creamery	Asst. Creamery Manager	Elias Miranda	Enrolled
Miranda, Horacio	PSN0001008	Creamery	Creamery Team Member	Horacio Miranda	Enrolled
Nieto, Mariano	PSN0001025	Creamery	Creamery Team Member	Mariano Nieto	Enrolled
Pozos, Ramon	PSN0001010	Creamery	Line Leader	Ramon Pozos	Enrolled

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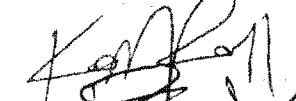







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Randall, Katey	PSN0001074	Creamery	Creamery Team Member		Enrolled
Ruhl, David	PSN0001122	Creamery	Express Personnel Temp		Enrolled
Ruiz, Dylan	PSN0001067	Creamery	Creamery Team Member		Enrolled
Sheffeld, Josh	PSN0001085	Creamery	Supervisor		Enrolled
Solis, Jeane	PSN0001028	Creamery	Creamery Team Member		Enrolled
Tabor, Patrick	PSN0001113	Creamery	Express Personnel Temp		Enrolled
Wandel, Cody	PSN0001023	Office	QA Tech		Enrolled
Wright, Kevin	PSN0001029	Creamery	Supervisor		Enrolled